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INSTALLATION, OPERATION AND MAINTENANCE MANUAL FOR ELECTRIC FRYER MODEL **WFAE-30F**

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the FRYER and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for **TRAINING** OPERATORS of the FRYER. Additional manuals are available from your WELLS DEALER .

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS FRYER. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

LIMITED WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel.

The prices charged by Wells Mfg. Co.for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 345-0444 or (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customers responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Servicing of filters must be the customer's responsibility. Replacement of filters and all problems associated with clogged filters are **not** covered by this waranty. Inadequate airflow due to a clogged filter and/or grease baffle will disable fryers equipped witha ventilation hood. Manufacturer assumes no responsibility for loss of business resulting from owner's failure to have replacement filters available when existing filters reach the end of their service life.
6. Set-up, adjustment, calibration, repair and servicing of **third party equipment and systems**, such as **fire suppression systems**, are **not** covered by this warranty, and must be the customer's responsibility.
7. Full use, care, and maintenance instructions are supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventatve maintenance and scheduled maintenance procedures will prolong the life of the machine.
8. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
11. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen(15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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GENERAL SPECIFICATIONS

DIMENSIONS	
Wide	15.62”
Deep	33.25”
High	40.0”

CAPACITIES	**Lb.**	**Kg.**
Cooking Oil (Liquid Shortening Only)	30	14
Chicken (fresh)	14	6
Chicken (frozen)	12	5

ELECTRICAL

Voltage Requirement 208 VAC
240 VAC
380-415 VAC Europe)

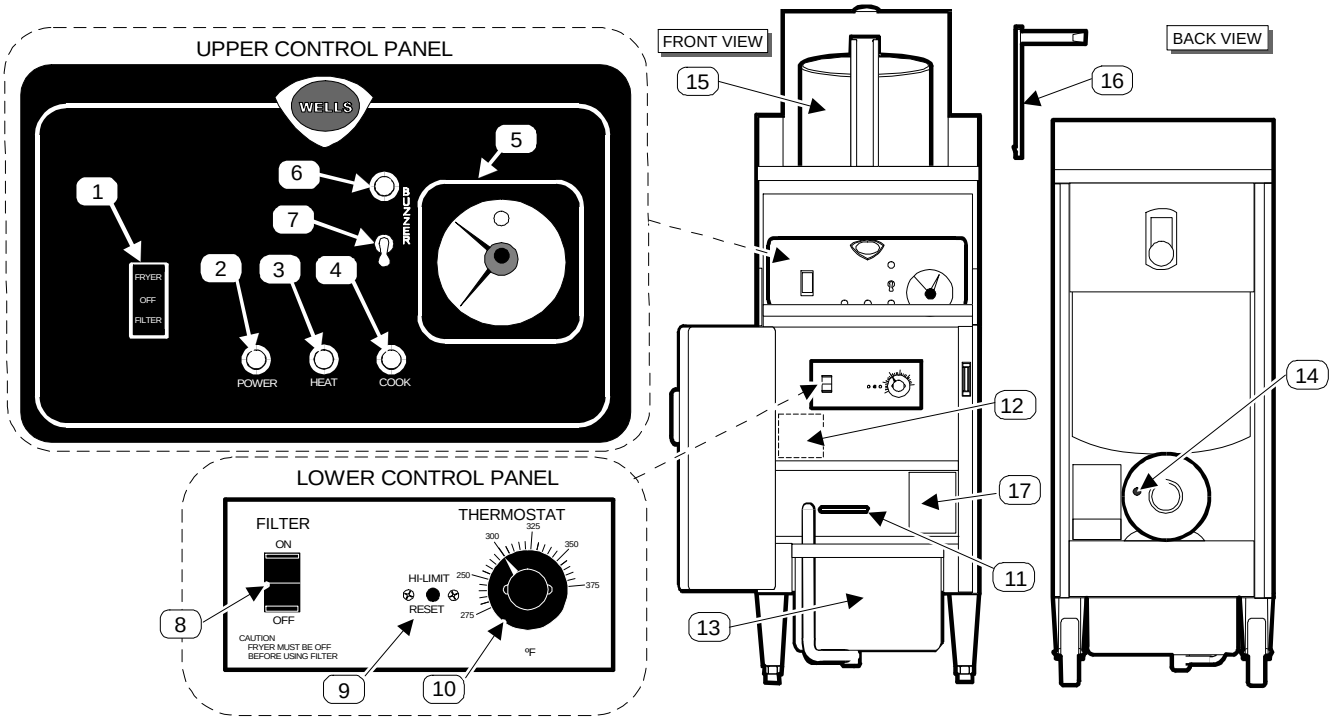
Note: Shipped from the factory 3 phase, field convertible to single phase

Power Consumption	9,000 Watts
(Europe)	9,300 Watts

Amperage

208V 1∅	43.3 Amp
240V 1∅	37.5 Amp
208V 3∅	25.0 Amp per leg
240V 3∅	21.7 Amp per leg
380-415V 3∅	L1 14.3 Amp, L2 & L3 13.0 Amp

FEATURES and OPERATING CONTROLS



1. POWER SWITCH (*FRYER-OFF-FILTER*)
   FRYER position turns *ON* the FRYER and POWER LIGHT ; and, turns *OFF* the FILTER PUMP.
   Heating elements are energized and regulate to the temp. set on the CONTROL THERMOSTAT (item 10).
   OFF position turns *OFF* the FRYER and de-energizes the lower panel FILTER PUMP SWITCH (item 8).
   FILTER position energizes the lower FILTER PUMP SWITCH (item 8) and turns *OFF* the FRYER.

2. POWER LIGHT (amber)
   When lit: indicates FRYER is energized.

3. HEAT LIGHT (amber)
   When lit: indicates HEATING ELEMENT is energized.
   Light turns *OFF* when oil has reached temp preset on CONTROL THERMOSTAT

4. COOK LIGHT (amber)
   When lit: indicates the TIMER (item 5) is *ON* and the BASKET (item 15) is lowered.

5. TIMER
   Controls the LIFT CRADLE and the BUZZER. TIMER is started by pressing the red button in the center of the knob. When the red button is pressed the LIFT CRADLE lowers. The red pointer on the dial shows *time remaining*. When TIMER reaches “0”, BUZZER sounds and LIFT CRADLE raises.

6. BUZZER LIGHT (amber)
   When lit: indicates BUZZER SWITCH (item 7) is turned *ON* and BUZZER CIRCUIT is *active*.

7.	BUZZER SWITCH	Activates the BUZZER CIRCUIT. When turned *ON* and TIMER has reached "0", BUZZER will sound until BUZZER SWITCH is turned *OFF* or TIMER is *activated.*
8.	FILTER PUMP SWITCH (*ON - OFF*)	*ON* causes the oil to be filtered / pumped back into the FRYPOT. The POWER SWITCH (item 1) must be in the *FILTER* position for the FILTER PUMP SWITCH to operate.

CAUTION: FIRE HAZARD / HOT OIL

THE HI-LIMIT THERMOSTAT IS A FIRE PROTECTION DEVICE.
If tripping persists, clean the space between the hi-limit bulb and the element in order to enhance oil flow and facilitate reset. Otherwise, contact your authorized Wells service agency for repairs.
DO NOT ATTEMPT TO BYPASS OR HOLD IN THE BUTTON OF THE HI-LIMIT THERMOSTAT. A FIRE MAY RESULT.

9.	HI-LIMIT THERMOSTAT	Provides over-temperature protection by de-energizing the HEATING ELEMENTS if the oil temperature exceeds the factory-set limit. RESET must be performed manually. Allow the oil to cool below 300ºF (93ºC), then firmly press the red button on the LOWER CONTROL PANEL until it resets (snaps).
10.	TEMP. CONTROL THERMOSTAT	Controls the oil temperature from 250ºF (121ºC) turned fully counter-clockwise, to 375ºF (191ºC) fully clockwise.
11.	DRAIN VALVE LEVER	Opens and closes the DRAIN VALVE. To OPEN, turn the handle counterclockwise (to vertical). To CLOSE, turn the handle clockwise (to horizontal).
12.	POWER OUTLET BOX	Contains the electrical service connection terminal block.
13.	OIL FILTER RESERVOIR	Holds the filter screen, filter paper and filter paper holder.
14.	FILTER PUMP MOTOR RESET BUTTON (located at the rear of the motor)	The FILTER PUMP MOTOR is equipped with an over-heating protection device. RESET must be performed manually. Allow the motor to cool for approx. 15 min., then press the red button.
15.	BASKET	Sits on the LIFT CRADLE and holds product to be cooked. Raised and lowered by the LIFT CRADLE.
16.	BASKET HANDLE	Used to handle the BASKET when it is *hot*. *REMOVE FROM BASKET BEFORE ACTIVATING TIMER.*
17.	DRIP PAN	Collects any liquids which accumulate on top of the fryer.

SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.

DANGER - Danger is used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.

WARNING - Warning is used to indicate the presence of a hazard which can cause personal injury and possibly death, or major property damage, in the event the statement is ignored.

CAUTION - Caution is used to indicate the presence of a hazard which will or can cause minor personal injury, or property damage in the event the statement is ignored.

CAUTION - Used to indicate the presence of an electrical hazard which will or can cause personal injury, or property damage in the event the statement is ignored.

NOTE - Note is used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

Hazard Communication Standard (HCS) - The procedures in this manual may include the use of chemical products. These chemical products will be highlighted with **bold face** letters followed, by the abbreviation (*HCS*). See the Hazard Communication Standard section of this manual for the appropriate Material Safety Data Sheet(s).

FRYER PRECAUTIONS AND GENERAL INFORMATION

1. This fryer is intended for use to deep fry food products for human consumption. No other use is recommended or authorized.

2. This fryer is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

3. Your WELLS fryer is equipped with an oil filtration system, which is designed to filter hot liquid shortening ONLY. Water, cleaning agents or other liquids will damage the FILTER PUMP.

4. This piece of equipment is made in the USA and has American sizes on hardware.

5. Any trouble shooting guides, component views or parts lists included in this manual are for general reference only, and are intended for use by qualified technical personnel.

6. This manual should be considered a permanant part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts break downs, notices and labels must remain with the appliance if it is sold or moved to another location.

INSTALLATION INSTRUCTIONS

A. UNPACKING AND INSPECTION

1. Carefully remove the FRYER from the carton. Remove all protective plastic film, packaging materials and accessories from the FRYER and the FILTER RESERVOIR before connecting electrical power to the FRYER or otherwise performing any installation procedures.

> **NOTE:** DO NOT discard the CARTON and other PACKAGING MATERIAL until you have inspected the fryer for hidden damage and tested it for PROPER OPERATION.
> Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

2. Read all instructions in this manual carefully before starting installation of this fryer. READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE FRYER.

3. Carefully account for all components and accessories before discarding packing materials. Store the accessories in a convenient place for later use:

COMPONENTS

1 ea.	CONDENSATE DRIP TRAY
1 ea.	FILTER RESERVOIR
1 ea.	FILTER SCREEN
1 ea.	FILTER PAPER HOLDER
4 ea.	OIL FILTER SUCTION TUBE O-RING
1 ea.	BASKET
1 ea.	BASKET HANDLE

ACCESSORIES

1 ea.	LITERATURE PACKAGE
1 pk.	FILTER PAPER
1 pk.	FILTER POWDER
1 ea.	HIGH TEMPERATURE BRUSH
1 ea.	CLEANOUT DOWEL (WOOD ROD)

B. SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must complete the *WARRANTY REGISTRATION / FRYER CHECKOUT* form, and record fryer installation particulars on the *CUSTOMER SERVICE DATA* form on page 19 of this manual.

2. Verify that this FRYER installation is in compliance with the specifications listed in this manual and with local code requirements. THIS IS THE RESPONSIBILITY OF THE INSTALLER.

3. Certain codes require fryers to be restrained with a TETHER or other RESTRAINT DEVICE. It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to ascertain the applicability of this requirement to THIS SPECIFIC FRYER INSTALLATION.

C. EQUIPMENT SET-UP

1. Setup the FRYER only on a firm, level, non-combustable surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.

2. LEVELING: Verify that the fryer sits firmly ON BOTH CASTERS AND ON BOTH LEGS. With a spirit level, check that the fryer is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the fryer.

D. ELECTRICAL INSTALLATION

DANGER

ELECTRICAL SHOCK HAZARD

ELECTRICAL CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN
Electrical shock will cause death or serious injury.

1. Refer to the nameplate on the front of the fryer. Verify the ELECTRICAL SERVICE POWER. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1.
Wiring must be no less than12 ga. solid copper wire, rated for at least 75ºC.

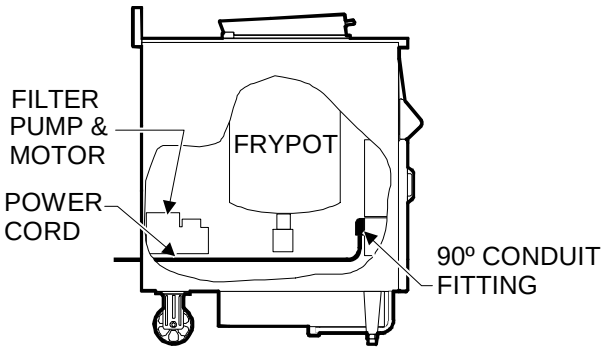
NOTE: Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

2. Fryers are shipped from the factory wired for 3Ø electrical service. Refer to the*Three-Phase Wiring Diagram* included with this fryer, and verify that field wiring conforms to this diagram .

NOTE: FRYERS are FIELD CONVERTIBLE to 1Ø. If single-phase operation is required, refer to the *3-phase to 1-phase Instructions* included with the FRYER, and verify that both internal wiring and field wiring conform to the included *single-phase wiring diagram* .

IMPORTANT: Field wiring must be routed and secured away from the FRYPOT, TUBING and FILTER PUMP AND MOTOR.

NOTE: Field wiring must allow access to the rear of the FRYER for cleaning and for access to the oil filter pump motor RESET BUTTON.



E. EQUIPMENT PREPARATION PRIOR TO OPERATION

CAUTION:BURN HAZARD / HOT WATER SPLATTER

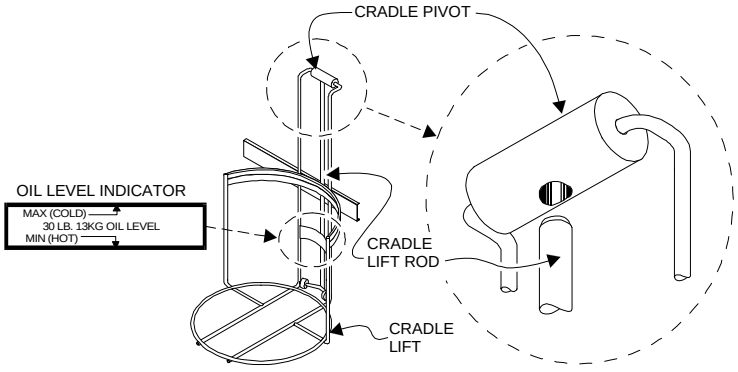
TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY COUNTERCLOCKWISE).
USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANER.
CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.
DO NOT LEAVE FRYER UNATTENDED WHILE BOILING OUT THE KETTLE.
WHEN WATER FOAMING OCCURS, BE PREPARED TO TURN THE POWER SWITCH *OFF*.
Boiling water will splatter and could result in serious injury.

1. CLEANING: Prior to leaving the factory, the fryer is tested for proper operation with peanut oil. After testing is complete, the oil is removed but oil residue remains. Therefore, it is necessary to clean the frypot before filling it with fresh oil.

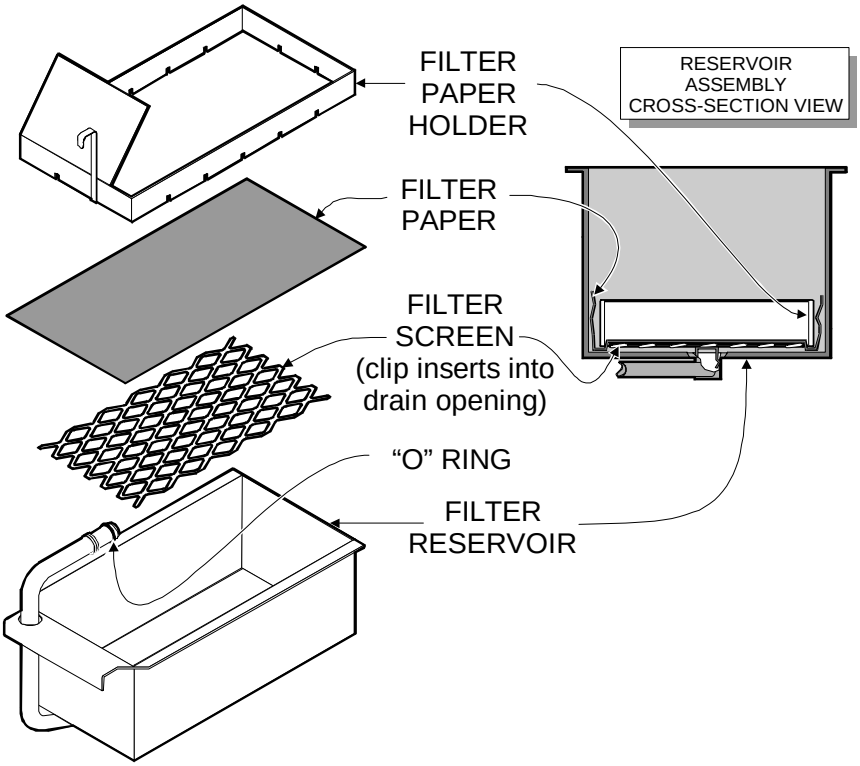
NOTE: Use a *LOW-FOAMING COMMERCIAL FRYER CLEANSER* ONLY.

a. Turn the TEMPERATURE CONTROL THERMOSTAT (item 10) to the lowest temperature position (fully counter-clockwise).
b. Turn the DRAIN VALVE LEVER to the CLOSED (horizontal) position and fill the FRYPOT with 4 gallons of cold water.
c. Press the POWER SWITCH to the FRYER position.
d. When the water to come to a full boil, press the POWER SWITCH to *OFF*. When the boiling ceases, slowly add, and stir-in, the LOW FOAMING COMMERCIAL FRYER CLEANSER. Using the HIGH TEMPERATURE BRUSH supplied with the fryer, stir until the cleanser is completely mixed with the water.
e. Press the POWER SWITCH to *FRYER*. When the water begins to boil, press it to *OFF*. When the boiling subsides, again press the POWER SWITCH to *FRYER*. Repeat this procedure (i.e. *FRYER*-boil-*OFF)* continuously for five (5) minutes.
f. Press the POWER SWITCH *OFF*. Allow the solution to cool to 120ºF or less.
g. Place a suitable container under the DRAIN VALVE. Turn the DRAIN VALVE LEVER to the OPEN (vertical) position to drain the cleaning solution. Recommend draining no more than 4" of solution at a time into the container, to prevent splashing and spilling. Dispose of the used solution as required by local ordinances.
h. Rinse the FRYPOT with clean water. Dry with a clean non-abrasive cloth.

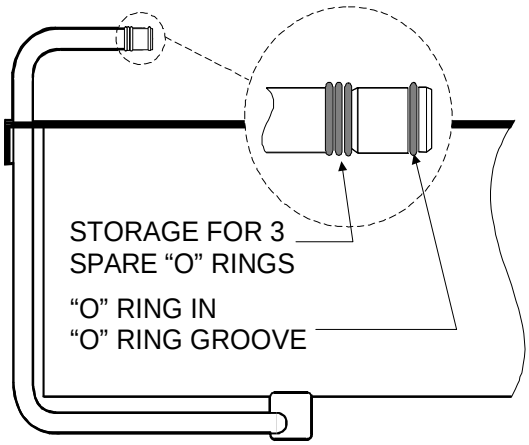
2. Install the LIFT CRADLE onto the CRADLE LIFT ROD. Note the oil level indicator.



3. Install the SUCTION TUBE O-RING, FILTER SCREEN, FILTER PAPER and FILTER PAPER HOLDER into the FILTER RESERVOIR.
   Install the assembled FILTER RESERVOIR into the fryer.



The O-RING for the filter reservoir suction tube, and up to three spare O-RINGS, are stored as shown:



4. Install the DRIP PAN (item 17) into the mounting bracket behind the fryer door at the lower right front of the fryer.
   Note: Failure to install the DRIP PAN will allow the grease, moisture and other liquids that accumulate on the fryer top panel to drip onto the floor, creating a SLIPPING HAZARD.

WARNING

SLIPPING AND FALLING HAZARD / SPILLED OIL

DO NOT OPERATE UNLESS THE DRIP PAN IS INSTALLED.
Oil will drip onto the floor and falls will result. Death or serious injury may result from slipping and falling in spilled oil.

5. Close the DRAIN VALVE LEVER (item 11).

WARNING

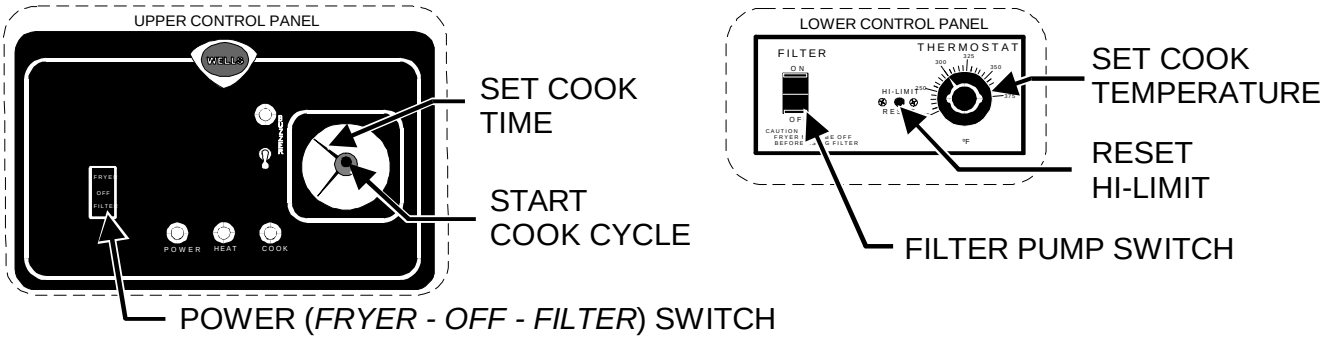
SLIPPING & FALLING HAZARD / SPILLED OIL

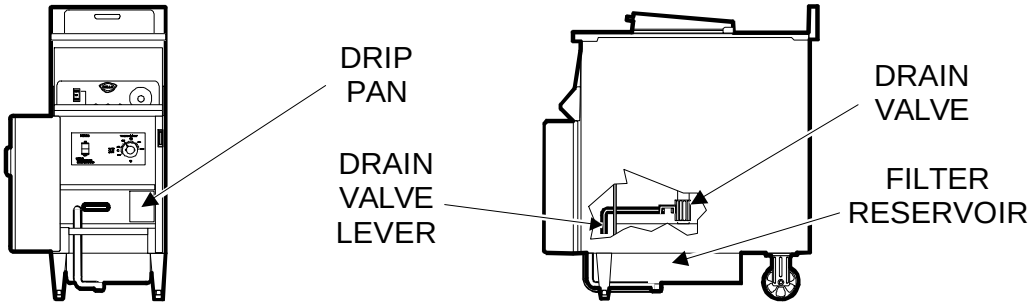
CLOSE THE DRAIN VALVE BEFORE FILLING WITH OIL.
IF THE DRAIN VALVE IS OPEN, OIL POURED INTO THE KETTLE WILL DRAIN INTO THE FILTER RESERVOIR OR ONTO THE FLOOR.
Oil spills may occur.
Death or serious injury may result from falls caused by slipping in oil

6. Lower the LIFT CRADLE. Fill the FRYPOT to the *COLD (MAX)* line on the LIFT CRADLE with room temperature commercial-quality LIQUID SHORTENING. This requires 30lbs. of oil.

> **NOTE:** This fryer is designed for LIQUID SHORTENING *ONLY*. DO NOT USE SOLID SHORTENING OR LARD. Solid shortening will solidify in the filter reservoir and filter pump. This condition will render the filter system inoperable. Repairs caused by the use of anything other than liquid shortening are **not covered under warranty**.

7. Check operation of FRYER and all CONTROLS.





8. ***DETERMINE MAXIMUM LOAD WEIGHT:*** For operational safety, it is very important to determine the maximum load weight for the specific operation. This can be accomplished by starting out with small loads and *gradually increasing to the largest load size which will allow a cook cycle to be completed without oil foaming out of the FRYPOT*.
See *OPERATING INSTRUCTIONS*, page 10.

WARNING **POTENTIAL FOR OIL SPLATTER**

The weight of product which can be safely cooked in this fryer will vary with oil level, product moisture content, oil temperature, and other various conditions.

FAILURE TO OBSERVE THIS WARNING WILL RESULT IN HOT OIL RELEASE FROM THE FRYER.

HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT.

OPERATING INSTRUCTIONS

A. PRE-HEATING THE FRYER

1. Make sure FRYPOT is filled with cooking oil to the *30 LB. OIL* level.
2. Open the door and set the THERMOSTAT (item 10) to the desired cooking temperature. CLOSE THE DOOR.
3. Set the POWER SWITCH (item 1) to the *FRYER* position. The POWER LIGHT (item 2) and HEAT LIGHT (item 3) will turn on. The HEAT LIGHT will cycle on and off with the HEATING ELEMENTS. When the HEAT LIGHT first goes off, the fryer is ready to cook the product.

B. SET THE COOK TIMER AND LOAD PRODUCT

CAUTION:

BURN HAZARD / HOT OIL SPLATTER

HOT OIL CAN CAUSE SERIOUS BURNS ON CONTACT.
WEAR PROTECTIVE CLOTHING WHEN COOKING.

1. Set the TIMER (item 5) to the desired cooking time.
2. FROZEN PRODUCT: Load frozen product into the BASKET. Using the BASKET HANDLE (item 16) set the BASKET on the LIFT CRADLE. *REMOVE THE HANDLE*. Press the red button on the TIMER to lower the BASKET into the FRYPOT.
3. FRESH PRODUCT: Using the BASKET HANDLE, Set the BASKET on the LIFT CRADLE. *REMOVE THE HANDLE.* Press the red button on the TIMER to lower the BASKET into the FRYPOT. Manually drop each piece of fresh product into the hot oil, just above the oil level to minimize splattering. *ALWAYS USE PROTECTIVE EQUIPMENT, SUCH AS INSULATED GLOVES, TO PROTECT AGAINST HOT OIL BURNS*.

C. COOK CYCLE AND BUZZER

1. When an audible alarm is desired at the end of the cook cycle, turn the BUZZER SWITCH (item 7) *ON* afer the TIMER has been started. The BUZZER LIGHT (item 6) will turn *ON*. Note: If the BUZZER SWITCH is turned *ON* before the BASKET is lowered the BUZZER will sound until the BASKET is *down*.

2. At the end of the cook cycle, the BASKET will raise and the BUZZER will sound until the BUZZER SWITCH is turned OFF, or until the next cook cycle is started.

5. Use the BASKET HANDLE (item 16) to remove the BASKET of cooked product from the LIFT CRADLE. Serve or dispense cooked product as required.

MAINTENANCE INSTRUCTIONS

A. FILTER PAPER INSTALLATION

DANGER

BURN HAZARD / HOT OIL SPLATTER

DO NOT REMOVE FILTER RESERVOIR WHEN IT CONTAINS HOT OIL.
Contact with hot oil can cause death or serious injury.
PROTECTIVE CLOTHING AND GLOVES MUST BE WORN DURING THE FILTERING PROCESS.

WARNING **BURN HAZARD**

DO NOT REMOVE THE FILTER RESERVOIR IF IT IS HOT.
WEAR INSULATED GLOVES, OR ALLOW IT TIME TO COOL.
The hot oil will quickly heat the reservoir. Serious burns could result from touching the hot filter reservoir with bare hands

Replace FILTER PAPER after each day's filtration, or as needed to return oil promptly to the kettle.

1. Open the FRYER DOOR and slide the FILTER RESERVOIR forward to remove it.

2. Remove the FILTER PAPER HOLDER, used FILTER PAPER and FILTER SCREEN. Discard the used filter paper and make sure the filter reservoir, filter screen and filter paper holder are clean and dry. Crumbs and other debris left in the filter reservoir can keep the filter paper from sealing properly to the filter reservoir bottom. This will cause incomplete filtration.

3. Install the FILTER SCREEN in the FILTER RESERVOIR with the spring clip on the filter screen pressed firmly into the filter reservoir drain hole, and aligned parallel to the sides of the reservoir. See diagram, page 8.

4. Place a new sheet of FILTER PAPER on the FILTER RESERVOIR with the edges of the paper evenly overhanging the filter reservoir flanges.

5. Center the FILTER PAPER HOLDER over the FILTER PAPER and press it firmly into the FILTER RESERVOIR. Make sure the filter paper holder rests firmly on the bottom of the filter reservoir, with the filter paper protruding evenly up all sides.

6. Inspect the "O" RING on the FILTER SUCTION TUBE for damage. Replace the "O" ring if it is cut, cracked or scuffed.

7. Install the filter reservoir into the fryer. Make sure the "O" ring closest to the end of the SUCTION TUBE is firmly seated in the SUCTION LINE RECEPTACLE.

B. FILTERING OIL

IMPORTANT: Filtering the cooking oil helps to ensure the quality of the food product. Careful observation of the finished food product will help you determine your optimal filtering frequency. (Example: filter the oil after each six loads of fresh breaded product.)

CAUTION:

BURN HAZARD / HOT OIL SPLATTER

PROTECTIVE CLOTHING AND GLOVES MUST BE WORN DURING THE FILTERING PROCESS.
Hot oil may splatter, which could result in serious injury.

NOTE: Your Wells fryer filtration system is designed to filter hot liquid shortening ONLY. *Water, cleaning agents or other liquids will damage the FILTER PUMP.*

Oil should be at 300ºF (149ºC). DO NOT attempt to filter cold oil.
DO NOT store oil in the FILTER RESERVOIR overnight, or other extended period.
DO NOT attempt to pump oil less than 300ºF. The filter pump will not pump cold oil through the filter paper. *Pumping cold oil will result in premature failure of the FILTER PUMP.*

1. Press the POWER SWITCH (item 1) to the *FILTER* position. The heating elements will de-energize.

CAUTION: BURN HAZARD

THE FILTER RESERVOIR MAY BE HOT.
WEAR INSULATED GLOVES OR ALLOW THE FILTER RESERVOIR TO COOL BEFORE TOUCHING IT.

2. Remove and examine the FILTER RESERVOIR. Verify that a serviceable sheet of FILTER PAPER is properly installed, and that the SUCTION TUBE O-RING is in place and in good condition. Install the FILTER RESERVOIR ASSEMBLY into the FRYER, making sure the SUCTION TUBE is properly seated in the SUCTION RECEPTACLE.

3. Press the FILTER PUMP SWITCH (item 6) to the *ON* position to start the FILTER PUMP.

4. Slowly rotate the DRAIN VALVE LEVER (item 11) to the *OPEN*(vertical) position. The oil will drain from the kettle, and the filter pump will circulate the oil through the filter paper, returning it to the kettle.

IMPORTANT: Do not leave the FRYER unattended during the filtering process. Continuously monitor the oil level in the reservoir to avoid overflowing the reservoir and spilling oil on the floor.

5. FILTER POWDER absorbs acids and other contaminants in the cooking oil, allowing the cooking oil to be used for a longer period of time before it must be replaced. Carefully and slowly add the contents of one package of FILTER POWDER to the oil in the FRYPOT. Sprinkle the FILTER POWDER onto the surface of the cooking oil at the point where it is being drawn down the drain and into the FILTER RESERVOIR.

WARNING **BURN HAZARD**

PROTECTIVE CLOTHING AND INSULATED GLOVES MUST BE WORN WHEN CLEANING THE KETTLE WITH THE HI-TEMP BRUSH AND WHEN UNCLOGGING THE DRAIN WITH THE WOOD CLEANOUT DOWEL. The kettle will be hot and hot oil may splatter. Serious injury may result.

6. Using the high temperature brush that was supplied with the fryer, brush down the kettle sides and bottom to loosen crumbs and flush them from the fryer.

   If the crumb build-up in the kettle clogs the kettle drain, unplug the drain by using the WOOD CLEANOUT DOWEL that was supplied with the fryer. Unplug the drain by pushing the dowel down through the drain hole in the front center of the kettle.

7. When filtering is complete, rotate the DRAIN VALVE LEVER to the *SHUT* (horizontal) position.

8. When bubbles begin to appear in the oil being pumped into the frypot, wait approximately fifteen (15) seconds. Then, press the FILTER PUMP SWITCH to the *OFF* position.

IMPORTANT: VERIFY THAT ALL OIL HAS BEEN RETURNED TO THE KETTLE AT THE END OF THE FILTERING CYCLE.

9. Press the POWER SWITCH to either:
   a. the *FRYER* position (to resume cooking); or,
   b. the *OFF* position (to service the filter or shut down the fryer)

Service the FILTER and Replace FILTER PAPER after each day's filtration, or as needed to return oil promptly to the kettle:

1. Allow the FILTER RESERVOIR to cool. Remove the FILTER RESERVOIR and disassemble.

2. Dispose of used FILTER PAPER as required by local ordinances.

3. Clean the FILTER RESERVOIR, FILTER SCREEN and FILTER PAPER HOLDER using warm water and mild soap or detergent, or clean in a dishwasher. Reassemble FILTER RESERVOIR using a clean sheet of FILTER PAPER.

NOTE: Crumbs and other debris in the bottom of the FILTER RESERVOIR will prevent the FILTER PAPER from sealing properly, resulting in incomplete filtration.

D. DISCARDING USED OIL

IMPORTANT NOTE: The following instructions for discarding used oil from the fryer may be disregarded if you use a WELLS MOBILE CADDY WAOC-1 (part no. 22470). The WAOC-1 is a manual oil pump/removal system which allows you to pump the used oil directly into the caddy, and to then pump the used oil into your oil disposal container by simply reversing the pump rotation.
REMEMBER: The Mobile Oil Caddy is designed to handle COLD oil. Always, and without fail, allow the oil to cool to 120ºF or less prior to pumping the oil into the OIL CADDY. HOT OIL WILL BURN YOU!

DANGER

BURN HAZARD / HOT OIL

OIL MUST COOL TO 120°F (49°C) OR COOLER
BEFORE DRAINING OIL FROM THE FRYER FOR REMOVAL.
Normal operating temperature of the fryer is 375°F (191°C).
Death or serious injury will result from contact with hot oil.

1. Press the POWER SWITCH to the *OFF* position and allow the oil to cool to 120ºF (49ºC), or less, before attempting to drain the oil from the fryer.

2. With a suitable *METAL* container under the drain valve, slowly rotate the DRAIN VALVE LEVER to the *OPEN*(vertical) position. Fill the container until it has no more than 4" of oil in it.

WARNING

SLIPPING & FALLING HAZARD / SPILLED OIL

DO NOT USE THE FILTER RESERVOIR TO DISCARD OIL.
DO NOT FILL DISPOSAL CONTAINER MORE THAN 1/2 FULL.
DO NOT LEAVE FRYER UNATTENDED WHEN DRAINING OIL.
Oil spills may occur.
Death or serious injury may result from falls caused by slipping in oil

3. Close the drain valve by rotating the DRAIN VALVE LEVER to the horizontal position.

4. Carefully remove the container from under the fryer. Dump the used oil into your WASTE OIL CONTAINER. Repeat the process until the kettle is empty.

WARNING

BURN HAZARD - FILTER RESERVOIR

WHEN REMOVING THE FILTER RESERVOIR AFTER FILTERING OIL,
WEAR INSULATED GLOVES, OR ALLOW IT TIME TO COOL.
The hot oil will quickly heat the reservoir. Serious burns could result from touching the hot filter reservoir with bare hands

5. Be sure the DRAIN VALVE LEVER is returned to the *CLOSED* position when finished.

E. CLEANING THE FRYER

CLEANING THE KETTLE: HOT BOIL-OUT METHOD

WARNING

SLIPPING & FALLING HAZARD / SPILLED OIL

DO NOT STORE OIL IN THE FILTER RESERVOIR WHILE CLEANING THE KETTLE. IF CLEANING FLUID IS ACCIDENTALLY DRAINED INTO THE FILTER RESERVOIR, OIL WILL SPILL ON THE FLOOR.

Death or serious injury may result from falls caused by slipping in oil

NOTE: Use a *LOW-FOAMING COMMERCIAL FRYER CLEANSER* ONLY.

1. Press the POWER SWITCH to the *OFF* position.

2. Discard old oil as detailed in section D, page 14.

3. Fill the with 4 gallons of cold water.

4. With the FRYPOT COVER open, press the POWER SWITCH to the *FRYER* position.

5. Allow the water to come to a full boil, then press the POWER SWITCH to *OFF*. When the boiling ceases, slowly add, and stir-in, the LOW FOAMING COMMERCIAL FRYER CLEANSER. Stir until the cleanser is completely mixed with the water using the HIGH TEMPERATURE BRUSH supplied with the fryer.

CAUTION:

BURN HAZARD / HOT WATER SPLATTER

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING (FULLY COUNTERCLOCKWISE).

USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANER.

CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.

DO NOT LEAVE FRYER UNATTENDED WHILE BOILING OUT THE KETTLE.

WHEN WATER FOAMING OCCURS, BE PREPARED TO TURN THE POWER SWITCH “OFF”.

Boiling water will splatter and could result in serious injury.

5. Press the POWER SWITCH to *FRYER*. When the water begins to boil, press it to *OFF* . When the boiling subsides, again press the POWER SWITCH to FRYER. Repeat this procedure (i.e. *FRYER*-boil-*OFF)* continuously for five (5) minutes.

6. With the POWER SWITCH *OFF*, allow the hot solution to set for thirty (30) minutes.

7. With the POWER SWITCH in the *OFF* position, drain the cleaning solution.

> **NOTE**: Allow the solution to cool to 120ºF (49ºC) or less for safe handling. Using a suitable *METAL* container, drain the cleaning solution until the container is no more than one-half full. Always safely dispose of used cleaning solution as required by local ordinances.

8. Rinse the kettle thoroughly with warm, clean water. Drain into the same container as used to dispose of the cleaning solution.

> **IMPORTANT**: NEVER turn the FILTER PUMP *ON* with anything other than shortening in the filter reservoir. Water can cause severe oil splatter, as well as damage to the pump and contamination of the cooking oil.

CLEANING THE RESERVOIR

CLEAN THE RESERVOIR ONLY WHEN EMPTY. The reservoir should be cleaned, and the FILTER PAPER replaced, after each day's filtration, or as needed to return oil promptly to the kettle.

1. Remove the empty FILTER RESERVOIR from the fryer. Discard the used FILTER PAPER.

WARNING **BURN HAZARD - FILTER RESERVOIR**

WHEN REMOVING THE FILTER RESERVOIR AFTER FILTERING OIL, WEAR INSULATED GLOVES, OR ALLOW IT TIME TO COOL.
The hot oil will quickly heat the reservoir. Serious burns could result from touching the hot filter reservoir with bare hands

2. Wash the FILTER PAPER HOLDER, FILTER SCREEN, and FILTER RESERVOIR in the dishwasher, or in the sink, using mild soap or detergent.

3. Rinse thoroughly with clean warm water to remove all residue. Be sure to flush out the FILTER RESERVOIR SUCTION TUBE.

4. Dry all parts thoroughly with a non-abrasive cloth.

5. Assemble the RESERVOIR. Use a fresh sheet of filter paper. Refer to section B, page 10.

DAILY CLEANING OF FRYER

1. FRYER EXTERIOR: As required, wash the exterior of the fryer with warm water, mild soap or detergent, and a clean, non-abrasive cloth. Dry with a clean, non-abrasive cloth.

TROUBLESHOOTING

NOTE: Any servicing or adjustment which requires the removal of any cover or other protective panel must be performed by a Wells Mfg. Authorized Service Agency.

A. PROBLEM: FRYER WILL NOT HEAT

1. If: POWER LIGHT (item 2) NOT *ON*. Check the SERVICE POWER BREAKER. Reset if *TRIPPED*. If breaker continues to trip, contact a licensed electrician to repair field wiring (if that is the cause), or contact a Wells Mfg. Authorized Service Agency for repairs.

2. If: POWER LIGHT (item 2) NOT *ON*. Check the HI-LIMIT THERMOSTAT (item 7). Reset by pressing the HI LIMIT RESET button on the LOWER CONTROL PANEL until it "clicks" .

CAUTION: FIRE HAZARD / HOT OIL

THE HI-LIMIT THERMOSTAT IS A FIRE PROTECTION DEVICE.
If tripping persists, contact your authorized Wells service agency for repairs.
DO NOT ATTEMPT TO BYPASS OR HOLD IN THE BUTTON OF THE HI-LIMIT THERMOSTAT. A FIRE MAY RESULT.

3. If: POWER LIGHT (item 2) *ON* / HEAT LIGHT (item 3) NOT*ON*. Check setting of TEMPERATURE CONTROL THERMOSTAT (item 8). If turning the thermostat fully clockwise (i.e. to a higher temperature)does not turn the HEAT LIGHT *ON, and* also cause the oil to heat, or if the CONTROL THERMOSTAT calibration is significantly incorrect, contact a Wells Mfg. Authorized Service Agency for repairs.

4. If: POWER LIGHT (item 2)*ON* / HEAT LIGHT (item 3) *ON*. Probable cause is a damaged internal component. Contact a Wells Mfg. Authorized Service Agency for repairs.

B. PROBLEM: CRADLE LIFT WILL NOT LOWER or CRADLE LIFT WILL NOT RAISE

1. Verify that the TIMER is set time other than *0*. When the red button in the center of the timer is pressed, the cradle lift should lower.

2. When the TIMER reaches *0*, the CRADLE LIFT should raise.

3. If the CRADLE LIFT does not behave as described above, probable cause is an internal adjustment, or one or more damaged internal components. Contact a Wells Mfg. Authorized Service Agency for repairs.

C. PROBLEM: FILTER PUMP WILL NOT RUN

1. Verify that the POWER SWITCH (item 1, upper control panel) is in the *FILTER* position, and that the FILTER PUMP SWITCH (item 6, lower control panel) is in the *ON* position.

2. Press the red RESET button (item 9) on the FILTER PUMP MOTOR, accessible on the back of the fryer. If the pump motor continues to trip out, or if no other cause is apparent for the pump's failure to run, contact a Wells Mfg. Authorized Service Agency for repairs.

D. PROBLEM: FILTER RESERVOIR OVERFLOWS DURING FILTER CYCLE

CAUTION:

BURN HAZARD / HOT OIL SPLASH / SPLATTER

PROTECTIVE CLOTHING AND GLOVES MUST BE WORN WHENEVER SERVICING THE FILTER DURING THE FILTERING CYCLE

Hot oil may splatter, which could result in serious injury.

1. The oil level in the reservoir must be constantly monitored during the filter cycle, and the flow controlled by means of the DRAIN VALVE LEVER (item 11).

2. The surface of the FILTER PAPER may become clogged with crumbs or other debris. If this happens, turn *OFF* the DRAIN VALVE LEVER (item 11); when bubbles begin appearing in the oil returned to the FRYPOT, turn *OFF* the FILTER PUMP SWITCH (item 6).

   Carefully slide the FILTER RESERVOIR out approximately 6". Gently run the end of the WOOD CLEANOUT DOWEL across the surface of the FILTER PAPER and scrape the crumbs toward the edges. Carefully slide the FILTER RESERVOIR back into place, making sure the SUCTION TUBE is properly seated in the RECEPTACLE.

   Resume filtering, but remember to replace the FILTER PAPER before the next filtering cycle.

E. PROBLEM: FILTER PUMP WON'T PUMP, or PUMPS AIR DURING FILTERING

BUBBLES in the oil while filtering, and/or a failure of the pump to achieve or maintain prime indicate that air is entering the suction side of the pump.

1. Examine the SUCTION TUBE O-RING. A damaged or improperly seated O-RING can cause the FILTER PUMP to lose suction. This will result in a failure to filter the oil, and in a failure of the oil to be returned to the FRYPOT.
   Replace SUCTION TUBE O-RING if it is missing, cracked, distorted or scuffed with one of the spare O-rings.

2. Verify that he SUCTION TUBE is fully seated in the SUCTION LINE RECEPTACLE.

3. Internal component damage. Contact a Wells Mfg. Authorized Service Agency.

SERVICE PARTS LIST

IMPORTANT: Use only factory authorized service parts and replacement filters.

For factory authorized service, or to order factory authorized replacement parts, contact your WELLS AUTHORIZED SERVICE AGENCY, or call:

Wells Manufacturing Company
2 Erik Circle, P. O. Box 280
Verdi, NV 89439
phone: (775) 345-0444 ask for Service Department fax: (888) 492-2783

Service Parts Department can supply you with the name / telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

FRYER ACCESSORIES	**PART#**
BRUSH, HEATING ELEMENT CLEANING	21647
FLAVOR SAVER OIL FILTER POWDER (45 pk)	22410
WAOC-1 MOBILE OIL DISPOSAL CADDY	22470
PADDLE, STIRRING CHICKEN	22515
BRUSH, FRYPOT CLEANING	22516
HANDLE, BASKET ASSY	500249
BASKET ASSEMBLY W/HANDLE	500254

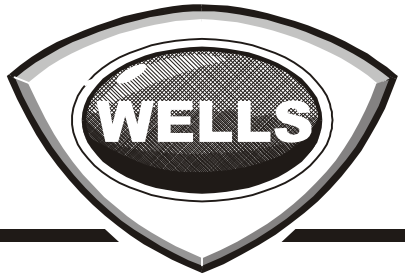
NORMAL MAINTENANCE ITEMS	**PART #**
FILTER PAPER, 30-SERIES FRYER (100 pk)	21711
“O” RING, SUCTION TUBE	66474
DOWEL, CLEANING	69752

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) ☐ 120V 208V 240V



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